

The MYSTERY

By Stewart Edward White
And Samuel Hopkins Adams

Copyright, 1914, by McClure, Phillips & Co.

(Continued)

By the following afternoon Dr. Trendon reported his patient as quite recovered.

"Discovered no water," professed the surgeon. "Flames fairly dried out. Soaked him up. Fed him broth. Put him to sleep. He's all right. Just wakes up to eat. Toss off again like a two-year-old. Wonderful constitution."

"The gentleman wants to know if he can come on deck," cried an orderly.

"Waked up, eh? Come on, Barnett. Help me boost him on deck."

The two officers descended to return in a moment arm in arm with Ralph Slade.

Nearly twenty-four hours rest and skilful treatment had done wonders. He was still a little weak and uncertain, but was still able to lean on the arms of his companions, but his eyes were bright and alert and his bold cheeks mounted a slight color. This, with the clothes lent him by Barnett, transformed his appearance, and Captain Parkinson to congratulate himself that he had not obeyed his first impulse to send the castaway forward with the rest of the crew.

"The officers pressed forward."

"Mighty glad to see you up." "Hope you've got your pins under you again."

"Oh, man, I'm mighty glad we came along."

The chorus of greeting was hearty enough, but the journalist barely paid the courtesy of acknowledgment. His eyes swept the horizon eagerly until it rested on the cloud of volcanic smoke billowing up across the setting sun. A sign of relief escaped him.

"Where are we?" he asked Barnett.

"I mean since you picked me up. How long ago was that?"

"Yesterday," replied the navigating officer. "We've stood off and on looking for some of our men."

"Then that's the situation?"

Barnett laughed softly. "Well, they aren't quick holding a caucus of volcanoes down in this country. One like that is enough."

But Slade brushed the remark aside. "Head for it!" he cried excitedly. "We may be in time! There's a man on that island!"

"A man?" "Another?" "Not Billy Edwards?" "Not some of our boys?"

Slade, at the moment, was too excited to answer. "Hold on," interposed Dr. Trendon authoritatively. "What's his name?"

"Darrow," replied the latter. "Percy Darrow. Do you know him?"

"Who in Kamuchka is Percy Darrow?" demanded Dr. Trendon.

"Why, he's the assistant. It's a long story."

"Of course it's a long story. There's a lot we want to know." "Well, the Captain Parkinson, Quartermaster, head for the volcano under Mr. Slade, we want to know where you came from, and why you left the schooner and why Percy Darrow is. And there's dinner, so we'll adjourn to the messroom and hear what you can tell us. But there's one thing we're all anxious to know—how came you in the story which we found and left on the Laughing Lass later than two days ago?"

"I haven't set eyes on the Laughing Lass for—well, I don't know how long, but it's five days ago, perhaps more," replied Slade.

They stared at him incredulously. "Oh, I see," he burst out suddenly. "There were two things on the schooner. The other one's still there, I suppose. Did you find her on the stern davies?"

"Yes."

"That's it, then. You see, when I left—"

Captain Parkinson's raised hand checked him. "If you will be so good, Mr. Slade, let us have it all at once, after meals."

At table the young officers at a sharp hint from Dr. Trendon covered on indifferent subjects until the journalist had patiently waited until the physician allowed him Slade as with keen appreciation.

"I tell you, that's good," he sighed, when he had finished. "Hark, the after dinner coffee too. Why, gentlemen, I haven't eaten a civilized meal, with all the trimmings, for over two years. Doctor, do you think a little of the real stuff would hurt me? It's a pretty dry yearning."

"One glass," growled the surgeon, "no more."

"Scotch higgled, then," voted Slade, "the higher the better."

The steward brought tall glasses with ice, in which the newcomer tilted his drink. Then for quite a minute he sat silent, staring at the table, his fingers aimlessly rubbing up and down the wetness the water beads as they gathered on the outside of his glass. Suddenly he looked up.

"I don't know how to begin," he confessed. "It's too confoundedly improbable. I hardly believe it myself, now that I'm sitting here in human company, surrounded by the finest food, the best of the water and the nigger and Handy Solomon and the professor and the chest and the—well, they were real enough, when I was caught in the mess. But I want you are not going to believe me, and hang on if I blame you a bit."

"We've seen marvels ourselves in the last few days," encouraged Captain

Parkinson.

"Fire ahead, man," advised Barnett impatiently. "Just begin at the beginning and let us get at it."

Slade closed his eyes reflectively. "Well," said he at length, "the best way to begin is to show you how I happened to be in the mess."

The officers unconsciously relaxed into attitudes of greater ease. Overhead the lamps waved gently to the swell. The dull thrum of the wind whistled. Stewards clad in white moved noiselessly, filling the glasses, deftly striking lights for the smokers, clearing away the last dishes of the repast.

"I'm a reporter by choice and a detective by instinct," began Slade, with startling simplicity. "Furthermore, I'm pretty well off. I'm what they call a free lance, for I have no regular desk on any of the journals. I generally carry my stuff in the Star because they treat me well. In return it is pretty well understood between us that I'm to supply judgment in regard to 'forgeries' and that they'll stand back of me for expenses. You see, I've been with them quite awhile."

He lowered his eyes to the table, as though in appeal to the comprehension of his audience. Some of the men nodded. Others looked from their glasses or down at their cigars.

"I found around here and there in the world, having a good time traveling, nothing, nothing around. Every once in awhile something interests me. The thing is a sort of instinct. I run it in. If it's a good story, I send it in. That's all there is to it. He laughed slightly. "You see, I'm a sort of magazine writer in method, but I'm a newspaper writer in aim. The same rule, that's what I play by. That's why I'm here. I have to tell you about myself this way so you will understand how I came to be mixed up in this Laughing Lass matter."

"I remember," commented Barnett. "That when you came aboard the North Dakota you had a trunk full of things, didn't you?"

"I turned to the others with a laugh. "He had all kinds of papers of ancient date, but nothing notable—except from the Star dated five years back, recommendations to everybody on earth except Captain Arnold, certificate of bravery from Apache campaign, bank identifications and all the rest. 'Maybe you're the Star's correspondent and maybe you're not,' said the captain. 'I don't see anything here, but you're a real one. How you caught him?' he inquired of Slade."

The reporter grinned assent.

"After the old man had turned him down, Slade fished down in his war bag and pulled out an old document from an oldish case. 'Hold on a minute,' said he, 'you old shellback. I've proved to you that I can write and I've proved to you that I have fought, and now here I'll prove to you that I can write. I'm writing, fighting and sailing don't fit me. I'm here to report any little disturbances your antiquated washboard may blunder into. I'll go to raising hellbugges. With that he presented a master's certificate. Where did you get it anyway? I never found out."

"Passed as 'fresh water' on the great lakes," replied Slade briefly.

"Well, the upshot and the certificate finished the captain. He was an old squareigger himself in the civil war. 'So much for myself,' Slade continued. "As for the Laughing Lass—"

CHAPTER VII.

COINCIDENCE. When he aboard the Laughing Lass, I'll tell you how it was. One evening late I was just coming out of a dark alley on the Barbary Coast in San Francisco. You know—the water front, where you can hear more tongues than at Fort Seward, see stranger sights and adventures with a more variety of medieval times. I'd been down there hunting up a man reported by a wharf of my acquaintance to have just returned from the Orient. He was a fellow named Percy Darrow, a whaling voyage. He'd been "shanghaied" aboard, and as a matter of fact, I was with him when he was taken aboard. Landed in the city without a cent, could get nobody to believe him nor trust him to the extent of a telegram card. What he had to do was to find out if he was a real one, but I believe it was true. Good copy anyway."

Just at the turn of the alley I nearly bumped into two men. On the Barbary Coast you don't pass men in narrow places until you have reconnoitered a little. I pulled up, thinking for a moment that they had not seen me. The first words were uttered in a voice I knew well.

"I also heard of Dr. Karl Augustus Schermerhorn. He did some big things and had in mind still bigger. I'd met him some time before in connection with the case of the water front. He was a fellow named Percy Darrow, a whaling voyage. He'd been "shanghaied" aboard, and as a matter of fact, I was with him when he was taken aboard. Landed in the city without a cent, could get nobody to believe him nor trust him to the extent of a telegram card. What he had to do was to find out if he was a real one, but I believe it was true. Good copy anyway."

My curiosity or professional instinct, whichever you please, was all aroused. I started back, nearly against the wall. The first remark I heard. The reply came to me in a shrill falsetto. So grotesque was the effect of this treble

laughed again. "Don't worry. The doctor was playing at the use of his practical resources. After waiting a moment for something more definite, the falsetto inquired of the doctor:

"How long? What to? What for? Who are you anyway?"

"I am Dr. Schermerhorn," the latter answered.

"Seen eleven thousand men in the papers," cried the doctor, "how many men have you in the crew?"

"Me and the mate and the cook and four hands."

"And you could go—"

"Soon as you want—if I go."

"I wish to tell tomorrow."

"If I can get the crew together, I might make it. But say, let's not hang out here in this run of darkness. Come over to the grog shop yonder, where we can sit down."

To my relief for my curiosity, was fully aroused—Dr. Schermerhorn's movements are usually productive of this proposal was vetoed.

"No, no," cried the doctor, with some haste, "this is all! Somebody might overhear."

The huge figure stirred into an attitude of close attention. After a pause the falsetto asked deliberately:

"Where we go?"

"I never need not say."

"I'll! How long a cruise?"

"I want to rent your schooner and your crew as long as I please to remain."

"I'll! How long that likely to be?"

"Maybe a few months; maybe several years."

"I'll! Unknown port; unknown cruise. See here, anything crooked in this?"

"No, no! Not at all! It is simply business of my own."

"Not that I care," commented the other easily, "only risks is worth paying for."

"There shall not be risk."

"Farelike likely?" hazarded the other, without much heed to the assurance.

"Then Jan gambles is getting pretty hard to do lately. However, I've dodged 'em before."

"So as to pay—how much is your boat worth?"

I could almost follow the man's thought as he pondered how much he dared ask.

"Well, you see, for a proposition like that—don't know where we're going. But I'm going to get a hundred and twenty-five a month strike you?"

"Double it up. I want you to do as I bid. I'll give you four crew double wages. But I want good men who will stay and who will keep the mouth shut."

Rules Governing the Use of Fils Embrassables.

Embroiderers are often at a loss to know whether to use a single or double thread in the needle. The rule that governs the use of the single or double thread is based upon the general principle that the finer and more delicate the work, and the material the finer should be the thread.

Thus on sheer handkerchief linen or muslin or for a very small design on a heavier fabric use a single thread; on the other hand, for the work will look rough and coarse.

Sometimes indeed the thread is split for the shading in the center to give a more delicate effect. This, however, is rarely necessary. It is a fairly safe rule for large designs or heavy materials to use a double thread, and for the outer edges. Frequently the entire flower is done in the double silk, but quite as often the outer portions and the foliage are worked with the two strands, while for the shading toward the center the single thread is used. This treatment gives both greater richness and depth to the work, besides filling more rapidly, always a desideratum in an intricate piece of embroidery.

In using two strands of silk it is important to thread the needle properly. Do not fold over a single thread in the eye, as it will cause the silk to twist, roughen and cut. Instead, draw out from the skein two threads of exactly the same length and thread the needle with both together.

A SEASONABLE DESSERT.

New and Delicious Way of Serving a Melon.

A pretty way of serving melon for a change is to scoop out the center, set the melon upon ice, chill and fill the hollow with a fruit macedoine.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

THE RIGHT THREAD.

Rules Governing the Use of Fils Embrassables.

Embroiderers are often at a loss to know whether to use a single or double thread in the needle. The rule that governs the use of the single or double thread is based upon the general principle that the finer and more delicate the work, and the material the finer should be the thread.

Thus on sheer handkerchief linen or muslin or for a very small design on a heavier fabric use a single thread; on the other hand, for the work will look rough and coarse.

Sometimes indeed the thread is split for the shading in the center to give a more delicate effect. This, however, is rarely necessary. It is a fairly safe rule for large designs or heavy materials to use a double thread, and for the outer edges. Frequently the entire flower is done in the double silk, but quite as often the outer portions and the foliage are worked with the two strands, while for the shading toward the center the single thread is used. This treatment gives both greater richness and depth to the work, besides filling more rapidly, always a desideratum in an intricate piece of embroidery.

In using two strands of silk it is important to thread the needle properly. Do not fold over a single thread in the eye, as it will cause the silk to twist, roughen and cut. Instead, draw out from the skein two threads of exactly the same length and thread the needle with both together.

A SEASONABLE DESSERT.

New and Delicious Way of Serving a Melon.

A pretty way of serving melon for a change is to scoop out the center, set the melon upon ice, chill and fill the hollow with a fruit macedoine.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This may be served as a dessert or as a light refreshment.

Take the melon, cut it in half and remove the seeds. Fill the hollow with a fruit macedoine. This

The Advertiser.

LACOMBE, ALTA.

The Lacombe Advertiser is published every Tuesday evening at its office Barrett Avenue Lacombe. Subscription \$1.00 per year in advance.

All kinds of Job Printing turned out in first class style.

F. B. SCHOOLEY, Publisher.

THURSDAY, NOVEMBER 5, 1908

Manufacturing Paper From Cornstalks.

The chemists of the United States Department of Agriculture have at last solved the problem of how to turn into paper the millions of tons of cornstalks wasted annually. After years of experiment the department now reports that the vast quantity of material heretofore considered valueless and destroyed every year by the farmers of the country can be utilized, thus saving much of the remaining wood reserve of the United States, and bringing about the manufacture of paper from an annual crop.

The first practical samples of this new paper were manufactured in Washington, and consist of five grades in five colors. One grade is dark gray, thick and heavy resembling parchment. There is a lighter grade of the same character, two shades of yellow and one of white. The latter are manufactured from the hard outside part of cornstalk and the former from the interior or the pith. The yellow grades have much longer fiber and resemble paper made from cotton rags or linen, being soft to the touch and pliable, and appearing to have been made from material of entirely different character from that used in the gray product.

In the process of the experiments which resulted so successfully, the "soda-cooked" method was employed. This process many manufacturers of paper have found to be the best treatment for the finer grades of wood-pulp paper. The cornstock pulp can be cooked in from two to two and one-half hours, as against twelve to fourteen hours needed in treating wood. It is claimed that even at the present primitive stage of experimentation, cornstalk paper can be made almost as cheaply as wood-pulp paper, though the latter industry has been developing for the past half century. The belief is freely expressed by the scientists who have been conducting these experiments that when proper machinery is brought out, and the farmers grow cornstalks in localities where they can be moved cheaply to the mill, the cost will be fully fifty per cent less than paper now manufactured from wood. At the present period with wood at \$8 a cord, it costs \$13 to manufacture a ton of wood pulp. With cornstalks at \$5 a ton, and adding the cost of bringing the stalks from nearby farms to the laboratory of the Department of Agriculture at Washington, pulp can be manufactured at \$14 a ton. These figures are looked upon as prophetic of the future, no new product ever having been produced in the past at anything near the price reached subsequently with commercial development.

No special growth of corn is required, as the experiments have shown that any kind will answer the purpose of manufacture. The kind used, however, was the common Virginia and Maryland field

corn, but that grows anywhere will do as well. The discovery is undoubtedly one of the most important of its kind made in recent years, as it will add millions of dollars to the income of the farmers, and partially reduce the drain on the forests of the country, besides furnishing an equally good and a much cheaper paper than can now be manufactured from wood pulp—Scientific American.

Contributed.

In order to draw attention from their almost ignominious defeat in the Red Deer riding, considering the questionable means resorted to, the Grits are attacking the Conservatives on all sides and making all sorts of ungrounded statements. One is, that in every place where Col. Gregory spoke at meetings the vote was in a minority. The fact of the case is that the Col. accompanied other speakers who were able to take care of themselves and only spoke briefly at most of the meetings from a farmers point of view giving his reasons why in his opinion the farmers should support Mr. Root.

There was just one exception where Mr. Gregory had the full responsibility and was alone. Senator Talbot turned up at this meeting and was accorded all the time he wanted between the colonel's opening and closing speeches. This was at Valley City and Valley City gave Mr. Root three of a majority. According to the grits' line of argument, the inference is that with the same program at all the meetings Mr. Root would have had a majority and been elected. Now what do you make of it?

Increased Activity of Shrieking Sisters.

London, Oct. 28.—While the house of commons was in session this evening a sensation was caused by the display of a placard and the sudden cries from the ladies gallery demanding votes for women, while simultaneously a bundle of hand bills fluttered down from the strangers' gallery at the opposite end of the chamber and a man shouted protests against "injustice to women."

Attendees hurried to the galleries and the offender was ejected but from the ladies' gallery sounds were heard of a desperate struggle. The suffragettes had firmly chained themselves to the grille and resisted, and for a time all efforts to remove them were futile they crying continuously in shrill tones their demands for votes.

The scene was watched with amazement from the floor of the house, but finally the suffragettes were dragged from their posts and removed.

Ten minutes later there was another dramatic scene, a man in the strangers' gallery flinging another bundle of bills down upon the house and shouting "Why don't you give the women votes and relieve the unemployed?" Attendees rushed upon him but he resisted their attempts made to carry him bodily from the gallery. After a desperate struggle the attendants succeeded in ejecting him.

About the same time a large body of suffragettes made a demonstration outside the parliament building and fifteen of them were arrested.

The removal of the two militant

suffragettes presented a comical scene to those in the corridors. Both of the offenders were laughing heartily as they were escorted by a posse of policemen, one of the officers carrying that portion of the ironwork of the grille to which the women were chained. They were conducted into a committee room and workmen were summoned to file off the iron from the chains which were securely placed around the women's waists. It was found that the chains had been carefully padded to prevent betrayal when the suffragettes entered the gallery. According to their companions the whole thing had been planned beforehand with great secrecy. One band was to demonstrate outside the building, another in the lobby of the house and a third in the gallery. The gallery contingent numbered fourteen but it was attended by many passive sympathizers.

Disturbances of this kind have driven the government to the unusual course of temporarily closing of the strangers and ladies galleries in the house. This was announced by premier Asquith and Mr. Balfour, the leader of the opposition, as parliament adjourned tonight.

London, Nov. 1.—Britain's peers now sit in daily dread of an invasion of their precincts in Westminster by the suffragettes. Every precaution is being taken to prevent incursion, but many peers believe that "devilish ingenuity" of the suffragettes will find a way to overcome all the obstacles that mere parliamentary ingenuity can devise.

Mrs. Humphrey Ward says: "Mrs. Humphrey Ward is well satisfied with the progress made by the Anti-Suffragette League, especially since the recent suffragette demonstrations, which have had the effect of largely increasing the membership of the league. Mrs. Ward thinks there is abundant evidence to show that in spite of a certain natural admiration for the courage of some of the suffragettes among the English middle class, the opinion is turning decidedly against their policy."

This "certain natural admiration," to which the authoress refers combined with a feeling that

women, like Mrs. Pankhurst, should not be subjected to the indignities inflicted on ordinary prisoners, found vent in appeals to the Home Secretary to exercise his presumed right to order them to be treated as first class misdemeanants. Herbert Gladstone, however, intimated in parliament that he possessed no such right, and Mrs. Pankhurst and Mrs. Drummond are serving the sentences in the second division at Holloway.

Exactly what this means is thus described. When Mrs. Pankhurst arrived at Holloway she had to strip and be searched and to take a bath in a room with low partitions, over which the wardresses could look. She was given a set of coarse underclothing, of a make which possibly was fashionable in the middle ages, but which in these days is archaic and uncomfortable. Striped stockings to go with these are thick and clumsy. She was then directed to pick out a dress from a bundle of dresses, all green serge, stamped with broad arrows. A blue and white check apron, a cap over her hair, and shapeless shoes completed the costume, and the attendant handed her a blue and white handkerchief, and told her she must make it last a week.

The cell measures 13 feet by 7 feet. The bed is a plank on which rests a mattress stuffed with hard dry grass. The pillow is filled with the same material. Night dresses are not included in the prison outfit. The blankets and sheets are so narrow they just stretch across the bed.

NEW Blacksmith Shop

I have opened a Blacksmith Shop next to the Planning Mill, Lacombe, and am prepared to do all kinds of work in my line, including plow work, wood work and horse shoeing.

FRED TAYLOR

FRANK VICKERSON

Financial Agent
Money to Loan

Lacombe Alberta.

COAL AND WOOD

for sale at

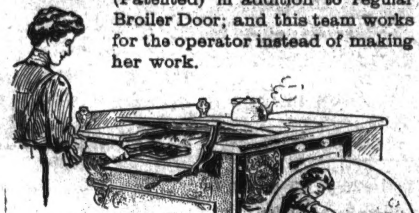
T. CUMMINGS'

Corner Hamilton Avenue and Day Street

Sask-alta Steel Range

BROILING MEAT & TOASTING BREAD

One way produces evenly broiled meat and evenly toasted bread without taxing the patience of the housewife. This way is represented by "Sask-alta" Range. The reason: "Sask-alta" Range has an Automatic Lift Top (Patented) in addition to regular Broiler Door; and this team works for the operator instead of making her work.



The "Sask-alta" Way

Another way produces unevenly broiled meat and unevenly toasted bread and taxes the patience of the housewife. This way is represented by most Ranges. The reason: Some Ranges have "only" a Broiler Door, others have a contrivance like that illustrated in top small drawing; both of which enjoy the distinction of tiring the arm that holds the broiler and tiring the eye that directs the arm.



Another Way



Still Another Way

McClary's

London, Toronto, Montreal, Winnipeg, Vancouver, St. John, Hamilton, Calgary

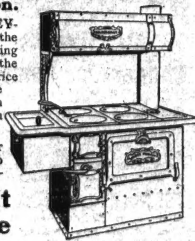
Campbell & Tittsworth, Local Agents

GURNEY - OXFORD

means range perfection.

FOR years the name "GURNEY- OXFORD" has stood for the highest development in cooking ranges. No matter what conditions the range must meet, no matter what price you wish to pay, you will get more range efficiency for your money in the "Gurney-Oxford" lines than in any other that's built.

All our years of experience and our store of range knowledge is put into this, one of our latest productions—



Golden Nugget Steel Range

is built of dead flat, patent levelled steel and lined with asbestos—the kind that stands all kinds of heat and never warps or cracks.

It's supplied with the new Gurney-Oxford reversible grate, too. The grate with the interlocking teeth that cut off the dead ashes, when operated, and makes the fire respond quickly. No good coal drops through it either, every particle is burnt. That is one of this range's fuel-saving features.

This grate can be removed and a wood-burning grate substituted without moving a bolt or a screw. Then, notice the extra large oven—splendid for baking day. And the drop door forms a solid shelf for baking.

The fire linings can be removed without disturbing the top—that means economical repairs.

The Gurney-Oxford Golden Nugget Range is a low-price range with high-price efficiency. We would like to explain it to you in detail.

We know that once you have seen it you won't be satisfied until you have this labor-saving, fuel-saving range in your kitchen.

The Gurney Standard Metal Co., Limited, LACOMBE, ALBERTA.

Morris & Taylor,

To make fortunes out of the future you must put something into the present.

Agents Wanted in all territories.

FOR SALE—Fruit, Land and Orchard Home, City Lots, Farm, Suburban Acreage, etc.

Gold-Coppers pay big dividends all over British Columbia.

Nothing Risked, Nothing Gained. Nothing Ventured, Nothing Won.

Splendid Opportunity to Invest.

The richest men in the world are investing in British Columbia.

Copper-Gold and Silver Mines. Why can't you begin now? The greatest Gold-Copper discovery of the age is in British Columbia.

Big Four Consolidated Gold Mines, Ltd. Capital - - \$825,000

Every Dollar Subscribed used in Development of Mines.

Special Offer—20¢ per Share, will shortly advance to \$1.00.

Mines directly west of La Roca and La Roca No. 2, shares sold from 5 cents to \$100.00, and Consolidated Mining & Smelting Co. of Canada, Ltd., shares \$150.00 each, the Giant California, adjoining our own, shares about \$100.00, Granby Mine paid over \$2,000,000.00 dividends per year. Gold-Copper mines in British Columbia paid large dividends. Big Four mine from \$5.00 to \$800.00 in gold, copper, silver, with 30 per cent in the treasury. Invest now and you won't regret it.

NOTE—Most of these mines sold for a few cents once, but over capitalized even now, pay big dividends. Big Four is on the railway, near smelters.

Roseland mines received Highest Awards for richest gold-copper ore sent to St. Louis Exposition. Big Four had first display at Dominion Fair, New Westminster, B.C.

No less than 100 shares sold for cash, above this, shares can be had on the installment plan, on yearly contract, 15 per cent cash, balance monthly.

Securely Two Miles of Railway on Property.

Company has no debts or liabilities. Send for Illustrated Prospectus and Booklet, "Mining Up-to-Date," to Secretary, with fee in stamps.

BIG FOUR MINES, LIMITED.

P.O. BOX 114, VANCOUVER, B.C. CANADA.

Etiquette Hints for Fall Brides

OCTOBER remains a popular month for weddings. It is a month which lends itself admirably to interior decorations, because the aster and autumnal leaves are at their best, with chrysanthemums on the market in many sections of the country. It is also a delicate month in fashions, and no bride wants to waste her expenses on between-season modes. Finally and most important by tradition and sentiment have marked it for their own.

While the bridal month remains practically unchanged, bridal customs change with each generation. For instance, when our mothers were married, it was the custom of the bride-prospective to remain in seclusion from the day on which her wedding invitations were issued until the day of her marriage, barring perhaps a farewell service at church. All this has changed. At first, the bride and her parents began by entertaining, in a quiet way, the bridal party. From this gift dispensation, ante-bridal weeks developed into a miniature social season for the bride and groom-to-be. Intimate friends now vie with each other in giving exclusive little dinners, luncheons, and even dances. Respectfully if the bridal attendants come from out of town, there is much safety during the week immediately preceding the wedding. Generally the bridal attendants living in town entertain for those from out-of-town, while the bride-to-be gives a luncheon for her maids, or the parents of the bride give a dinner followed by a small dance for the entire bridal party, with perhaps a few intimate friends, and the groom gives a bachelor dinner for his best men and usher.

Even when such elaborate entertaining is not on the cards, a dinner or so, and luncheons, may be anticipated, while the entertainment of out-of-town relatives or bridal attendants will entail some social duty upon the bride, so taken altogether it behooves her to be prepared.

In the first place, she should have her trousseau well out of the way at least a fortnight previous to the wedding day. The overworked, over-wrought, harried bride, burdened with final stitches is no longer in vogue. She is expected to have her trousseau out of the way and play her social role with serene face and steady nerves. Another very important reason why all sewing should be finished is the task of acknowledging wedding gifts. Time was that a bride wrote these acknowledgements either during her prolonged wedding tour or on her return from a short one, but good form now decrees that these notes must be written before leaving on the tour, unless a gift is needlessly sent on the morning of the wedding by some procrustean person. Gifts may be expected within twenty-four hours after the invitations are issued, and if the bride will set aside each day a certain hour, if her circle of friends be small, or two, if they be many, she will not find the task a burdensome one.

A great many brides have written asking me what is expected of the bride at a "shower," and it is correct to have such a function given in the bride's own home. A shower is what might be termed a polite and impulsive imitation party, and no girl of delicate feeling would permit her own mother or sister to issue invitations for such a function. It is usually given soon after the engagement is formally announced, never directly preceding the wedding day. A friend invites a few intimates to spend the afternoon or for a luncheon, in honor of the bride, and each guest is informed that she is expected to bring a little gift for the guest of honor, generally something of a purely domestic nature. There are showers of tinware, and showers of household linen, showers of crockery and showers of lingerie, but in any case, nothing expansive or elaborate is expected. Dusters and tea towels, sweeping caps, and little aprons, sleeve protectors, etc., are suitable for linen showers, and in crockery something quaint, like an ironing board or plate or pudding dish is in better taste than a pile of fine ware. These gifts are sometimes distributed from a huge crepe or tissue paper pie which forms the centerpiece on the luncheon table, or at an afternoon tea, they are brought into the room with the refreshments in some odd receptacle. In fact a shower is properly a function for intimate girl friends only, where jokes and pranks may be played, and the gifts should not be a burden or interfere in any way with the selection of the wedding gift proper.

When the bride and groom prospective are entertained at a dinner given in honor of themselves and the wedding party, the bride is taken out to dinner by the host and sits on his right. The groom escorts his hostess, and sits on her left. At a dance given in honor of a bridal party, each man must seek a dance with the bride and her attendants. The circle of honored guests to whom chief attention must be paid.

A question often propounded by girls whose mothers have died is this: "Who issues my wedding invitations?" If the father has never married again, the wedding invitations are issued in his name thus: "Mr. James Barton, Treynor, requests the honor of your presence, etc."

If the father has married, the invitations may run: "Mr. and Mrs. James Barton, Treynor, request the honor of your presence at the marriage of their daughter, Mabel, etc." or the words "Mr. Treynor's daughter, Mabel" may be inserted. The latter is perhaps the more formal and correct, but it is less kindly perhaps to the step-mother. However, when the father has died and the mother has married, the formal phraseology is preferable, since it is obligatory, as the girl generally

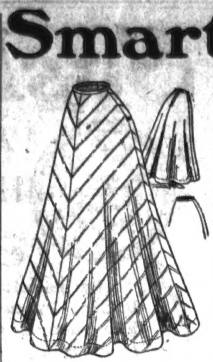


FIG. B—BIAS EFFECT OF STRIPES

WE have just passed through a very restless year of fashions. Extreme styles have been introduced, and died within a month. The princess, like all extreme styles, was overdone, much abused, worn for a time, and then modistes turned their attention to the development of the Empire garments. For indoor frocks they were pretty, though becoming to the tall slender woman only. Then the much advertised sheath skirt was heralded, but it will never be adopted by the conservative American woman. All the fall models of skirts, however, are what is known as sheath-fitting. That is they must cling to the figure, and fit the waist and hip line perfectly, without wrinkles or dart. The pleated skirt has been put aside with last year's garments, and the up-to-date girl is wearing circular skirts with all her smart costumes.

Just now, early in the fall, we see a great many plain coats and striped skirts, but whether this fashion will last into the winter is a question. However, it is a practical fashion for a girl who has a dark blue or brown coat, left over from a suit, the skirt of which is worn with the coat.

Figure A represents a very smart skirt for a trim little figure. It is a two-piece circular skirt with panel inserted in front. The fancy buttons were made of soutache braid forming a button effect. The braid should match the color of the dark stripes in the goods. This is not a model which could be worn by a stout woman, but is most attractive on the slight, young girl. This is a charming model for any goods that has been spangled and shrunk, such as serge, Panama cloth, mohair, cheviot, etc. It would not develop well in volle or of goods without body. Such a skirt would require a yards goods of 42-inch width. If the cloth runs full double width or 54 inches, then four yards would be sufficient.

Figure B shows a very stylish treatment of stripes, an effect which is not difficult to secure. The skirt is sheath-fitting about waist and hip line, and falls in a full flare about the ankle. Here is a skirt that is becoming to almost every figure, particularly to the stout woman. It gives her a slim line in the front, with great care being taken to match the stripes exactly, so that the downward-turning "V" effect formed by the stripes is perfect in symmetry. The side seam prevents the undue sagging at the hip line. This particular model was seen in a black and white striped imported cheviot material, and was worn with a plain black serge jacket. The skirt cleared the ground by two inches, and was finished off with a deep hem with several rows of stitching of black silk thread. A mohair braid was then sewn on by hand on the bottom of the skirt, the ends of the braid being shown. This served to keep the bottom of the skirt from rolling.

retains her own father's surname. In this case, the reading is: "Mr. and Mrs. Henry Vincent Barton request the honor of your presence at the marriage of their daughter, Mabel Treynor, to—etc."

If both father and mother are dead and the bride lives with an unmarried brother, the invitations are issued in his name. "Mr. George Treynor requests the honor of your presence at the marriage of his sister, Mabel," etc. If she is married from the home of a sister already married, the invitations are issued in the joint name of the brother-in-law and sister. If she is married from the home of a friend, having no near relatives, then the cards run:

"The pleasure of your company is requested at the marriage of Miss Mabel Treynor to—"

to
Mr. James Lanier Browne
On Tuesday, October the 13th
at twelve noon
at the residence of
Mr. and Mrs. Gertrude Johnson
Fifteen Calumet Place.

If the wedding is a quiet affair with only a few witnesses and no religious services are held, but cards reading thus are mailed the afternoon of the wedding day:

"Mr. James Lanier Browne and Miss Mabel Treynor have the honor of announcing their marriage on Tuesday, October the twelfth, nineteen hundred and eight, at The First Baptist Church, Quilley, Ill."

Prudence Laidlaw

Models for Fall



A NEW SKIRT THAT WILL GIVE A NATTY TOUCH TO THE FALL COSTUME

Welcome Gifts for College Girls

WITH college girls packing their trunks for a year away from home, fond relatives and generous friends often desire to contribute some useful gift for the girls' outfit. Here are a few suggestions that will prove helpful.

In the first place, remember that all college girls are not alike. Some are for athletics and some for pink teas, at college as well as at home, and the thoughtful giver will consider the girl's tastes before selecting a gift.

For the studious girl, there is no finer gift than a year's subscription to her favorite magazine. If possible the periodical that deals with her chosen profession, art, literature, philanthropy, etc.

A timely gift for the freshman is a fountain pen or one of the various indispensable, which she will find most useful in the lecture room. A camera with which to record college days and pranks is always welcome, and for the girl who already has a camera, you can get books for mounting photographs in many sizes and all sorts of binders.

"From Day to Day" or "A Line a Day" are useful, leather bound diaries or memoranda books in which the college girl will jot down things to be remembered, and an suggestive calendar of liberal proportions is equally helpful.

The happy girl will appreciate a changing dish, a box of pretty Japanese paper napkins, or odd cups, saucers and plates. She will also like a set of pretty aprons of diminutive size to wear when making frocks and chafing dish mysteries.

The kind of domestic type who fuses

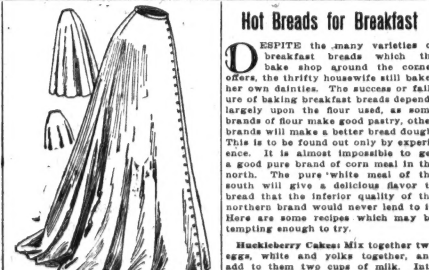


FIG. C—PLAIN CIRCULAR SKIRT

With making her room dainty will like pretty kimono, and she can never have too many of these and pretty slippers. She will like cushions and fresh cushion covers, notably those of the wash variety, either in lawn delicately embroidered or flowered cratone. A pretty gift for such a girl is a bedroom set in dainty china, including a tray, small pitcher for ice-water, candlestick and matchbox, which she places at night beside her bed. She will like a dainty vase or jardiniere for her wash room, and she is the sort of girl who does on frilled pillowcases and all sorts of tapestry-covered boxes for her bureau, while every girl will like one of the tall hat stands for the closet shelf, wound with ribbon or covered with cratone. MARY DEAN.

Hot Breads for Breakfast

DESPITE the many varieties of breakfast breads which the baker shops around the corner offers, the thrifty housewife still bakes her own dainties. The success or failure of baking breakfast breads depends largely upon the flour used, as some brands of flour make good pastry, other brands will make a better bread dough. This is to be found out only by experience. It is almost impossible to get a good pure brand of corn meal in the north. The pure white meal of the south will give a delicious flavor to bread that the inferior quality of the northern brand would never lend to it. Here are some recipes which may be tempting enough to try.

Huckleberry Cakes: Mix together two eggs, white and yolks together, and add to them two cups of milk. Into this mix one large cup of flour, to which has been added two teaspoons of baking powder. Add to the batter one pint of large cubes of flour, to which has been added two teaspoons of baking powder. Bake on a thick iron griddle in the shape of griddle cakes, and cook slowly. Spread the cakes with butter and apricots with sugar. Fill five on a large plate in the manner of a layer cake, and cut in wedge-shaped pieces and serve piping hot.

Poysters: The great secret of successful poysters is to have the batter thin. Just as soon as you make a thick batter, you have muffins instead of poysters. They should be baked in heavy cups—the Scotch ware being the best. Without separating the whites and yolks, beat together two eggs, and add to them one pint of milk. In an-

other deep bowl put half a pint of flour, and a liberal dash of salt. Pour the egg and milk mixture into the flour and salt, beating with great vigor all the time you are slowly pouring it in. If the batter is the least bit rough, strain through a sieve to make perfectly smooth. Fill cups two-thirds full, and bake in a very quick oven.

Heaven Biscuits: This is a recipe that has made the southern cooks famous. The dough for these biscuits is more of the constituency of pastry than ordinary dough. Mix one pound of well-sifted flour, with three ounces of lard, and a gill and a half of water. Beat the dough until light. These biscuits should be shaped with the hands, very small in size. They should be baked in several times with a fork, and baked in a quick oven.

New England Puffs: Into a cup and a half of flour, add a liberal pinch of salt, and a scant teaspoon of baking powder, and mix with one tablespoon of granulated sugar. In another bowl cream a tablespoon of butter and the beaten yolks of two eggs. To this egg and butter mixture, add alternately a little of the dry mixture and one and one-half cups of flour, and beat until the mixture is a stiff dough. Bake in greased muffin tins in a quick oven, some twenty minutes, and half a teaspoon of vanilla to this recipe.

Coffee Muffins: From your regular coffee cake take enough to make about eight muffins. Work into this dough a large tablespoonful of melted butter, and half a cup of sugar. Then knead into the dough one cup of raisins or currants which have been washed, dried and dusted with flour. Make into small round balls, and bake in greased muffin tins until brown.

Mary Dean

Local and General.

Aunger & Shute, dental parlors, upstairs over Morris & Taylor's hardware store.

The mild weather is favoring the building operations on the Sanitarium. Work is progressing rapidly on the concrete foundation.

A large sale of horses and cattle will be held at the Alberta Livery Stables on Wednesday, Nov. 11, at 2 p.m. Sale positive. No reserve.

F. McLearn reports a largely augmented list of entries for the Lacombe Marathon, which is to be run on Thanksgiving day, November 9th, the course being from Blackfalds to Lacombe.

The Blindman Electric Company are now installing an electric plant in town to supplement the water power plant during the winter months. The machinery is being located at Danner's mill.

The Globe says Fred Lister was "a good policeman." He was. We say it most emphatically. Lacombe has never had a better one. But in politics he was not a Liberal, so off must go his head.

For Thanksgiving Day the Canadian Pacific Railway Company announce a rate of fare and one third for the round trip. Tickets on sale November 7th, 8th, and 9th, inclusive, final return limit November 11th.

The Young People's Society of St. Cyrian's church presented the comedy, "The Deacon's Tribulations" to a full house in Day's hall Thursday evening. The entertainment was a success financially as well as otherwise.

Believing the time opportune to give some assistance to the private hospital in Lacombe, Mrs. Burris has decided to open a subscription for this purpose. The hospital has the good spirit and is worthy of help. It has hardly been without one or more patients at any time since opening, and the town could not well get along without it at this time. It is the intention to apply the money raised towards paying the rent of the building in use as a hospital. Contributions made in the meantime will be announced in next week's paper.

But He Was Conservative!

In its write-up of the resignation of Constable Lister the Globe says a public official whose salary is paid out of money from both Liberals and Conservatives, should not take part in politics. And yet Grit government officials, both Dominion and provincial, whose salaries one paid out of funds belonging to Conservatives and Liberals alike, were most perniciouly active in the recent campaign, and it is not necessary to go outside of Lacombe district to find instances of it. What the Globe really means is that a man must keep his mouth shut if he is a Conservative, but can howl for his party all he pleases if he is a Grit. Things have come to a pretty pass in Canada when a citizen is to be deprived of free thought and free speech unless, forsooth, he will think and speak for the party of Talbot and Puffer! Verily it is time for a change.

TAFT ELECTED IN U.S.

New York, Nov. 4.—Practically complete returns indicate that Wm. H. Taft, of Ohio, as president elect, will have a vote of 359 in the electoral college. This is 67 more than a majority out of the total electoral vote of 483.

The states carried by Mr. Bryan are as follows: Alabama, Arkansas, Colorado, Florida, Georgia, Kentucky, Louisiana, Mississippi, Nevada, Nebraska, North Carolina, Oklahoma, South Carolina, Tennessee, Texas and Virginia, totalling 174 electoral votes. All the rest of the states appear safe for Taft, though Maryland and Missouri are close.

TOWN COUNCIL MEETING.

Council met in regular session Tuesday night. All present. Minutes of last meetings read and approved.

Mr. Roberts asked council for relief from prospective nuisance. Referred to the solicitor and the bylaw relief and health committee.

Mr. Hawson was present, endeavoring to get matters in connection with planing mill taxes adjusted. Referred to the secretary for more information.

Several communications were read in reference to town bonds.

A communication was read from the C. P. R. in connection with the proposition to establish town weigh scales on railway right of way. Referred to the police parks and cemetery committee to look into and report.

A number of accounts were read and referred to the finance committee.

Committee of the whole reported on Alberta street sidewalk, recommending that same be accepted and paid for as per account rendered. Motion to that effect carried. The discussion however was a regular "tempest in a teapot" and was long drawn out. Some of the members contended that the walk should be laid to grade according to specifications, others that same was the only thing they didn't want, but all seemed to admit that present condition is not entirely satisfactory.

Police parks and cemetery committee reported that Mr. F. Lister had sent in his resignation as town constable and recommended that same be accepted. Motion to that effect carried. The committee further recommended the appointment of Leroy B. Miller to fill vacancy. Motion to that effect carried and the solicitor was instructed to draw up bylaw covering the appointment.

The matter of the dangerous sidewalk at "Danner's" corner, at Bailey's and Kent's corners came up for discussion; also sidewalks in need of repair in other parts of town. The public works committee were instructed to look after these matters.

Tenders for supplying the town with coal were read. Cummings & Son tendered \$5.75 per ton for White Star coal. J. I. Frizell, \$5.50 for Edmonton coal, \$5.25 for Alix coal. D. C. Gourlay \$5 for Nevix coal. Motion that D. C. Gourlay's tender be accepted, carried.

A motion by Kent that the public works committee be authorized to build a new four foot walk on Glass street from Hamilton avenue to Aunger's residence, evoked a warm and lengthy discussion.

Councillor Murphy would support the motion if the committee had the money, but was not in favor of creating a deficit to build it. Councillor McDermid took a similar view of the matter; but as there seemed to be no money with which to build walks already passed by the council, he did not think this an opportune time to rebuild the Glass street walk. Also thought crossings on Barnett avenue were needed much more.

His Worship thought that walks centrally located that were just as badly in need of repair should be attended to before those on the outskirts of the town. Also that the walk from the new school to Edmonton trail should be built as passed by the council months ago; it is badly needed as fully half of the school children go to school that way.

Councillor Kent made strenuous protest against having his proposed Glass street walk characterized as being "on the outskirts of the town." The people on this street were entitled to a new walk and they were going to get it.

On motion being put to vote it carried. Yeas and nays being called for, Kent, Vickerson,

Browne and Hotson voted for; Trimble, Murphy and McDermid against.

Inquiry by councillor McDermid—When is the public works committee going to build the badly needed crossings on Barnett avenue?

This inquiry precipitated another heated discussion, His Worship going after the council rough shod for not having opened the avenue south of new school and not building sidewalk thereon, as per resolution of council months ago. He felt like resigning his seat when the council let these important matters go and yet vote money to build walks on the outskirts of town.

Councillor McDermid gently reminded His Worship that the frequent and extended absences of the Mayor had much to do with the laxness that had prevailed in these matters.

The discussion resulted in the Mayor being instructed by the council to interview E. Barnett re securing land for avenue south of school, and also in the carrying of a motion to build temporary crossings on Barnett avenue.

On motion by Councillor McDermid, the secretary was instructed to invite Prof. Edwards, of Alberta University, to visit Lacombe to lecture on municipal engineering, on a date suitable to him.

The infringement of the fire limits bylaw by storage of quantities of coal oil was discussed.

The electric light problem was also discussed, but nothing done looking toward definite action.

Hockey.

Friday evening the 23rd, a meeting was held in the town hall to complete the organization of the Lacombe Hockey Club for the season. The meeting was well attended. The following officers were elected:

W. F. Puffer, honorary president; N. E. Carruthers, president; A. Belcher, vice president; F. McLearn, manager; Jas. Gourlay, secretary-treasurer; D. Hay, captain.

D. Hay was appointed delegate to attend the meeting of the Hockey League on Nov. 21, at which schedules will be arranged for the season.

The boys will play strictly amateur hockey, and everything looks promising for a good winter's sport.

Lacombe's Victorious Basket Ball Girls.

As reported in our last issue, the high school basket ball team took a prominent part in the tournament at Strathcona the latter part of last week.

They defeated teams from Westaskiw, Sirathcons, Fort Saskatchewan and Lamont. As a result of their prowess they hold the "Thibaudau" championship shield for another year.

The news of the victory aroused much enthusiasm in Lacombe and a subscription list was circulated for the purpose of presenting each player on the team with a suitable souvenir.

The whole town was out to meet the team on their return by Saturday evening's train. Carriages were waiting for them, and headed by the Lacombe band and torch bearers, they were taken on a triumphal march through town, a cheering crowd bringing up the end of the procession.

Following is the personnel of the champion team: Forwards, Isabella Simpson and May Talbot. Centers, Dora Talbot, Pearl Frizell and Etta Cameron. Guards, Elsie Browne and Jessie Glass (Capt). Spare, Carrie Glass.

If you cooked with a GURNEY- OXFORD range you'd save fuel, food and labor

REMEMBER that a dollar saved in the first cost of a range may mean a hundred dollar loss before you're through with it. You should look for efficiency, fuel and food, economy, ease of operation in the range you buy—these are exactly the points that distinguish the Gurney-Oxford Ranges.



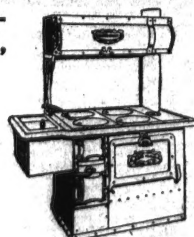
Gurney-Oxford Chancellor

will give you the best cooking satisfaction out of either coal or wood.

It is built of dead flat, patent leveled steel, closely riveted to sheets of asbestos millboard—a construction which insulates the heat of the range and renders impossible a stoppage of the draft by leaking into the flues.

Our flue system by which the oven is heated gives an absolutely even temperature throughout.

We would like to show you this range—explain it to you. If you cannot call, drop a card for further details.



GURNEY- OXFORD Golden Nugget

is a wonder of efficiency. It has the good points of the highest priced ranges, yet is priced very low. Sheet of patent leveled, dead flat steel, lined with asbestos to keep all the heat in. See that big oven—it is evenly heated throughout—no burning or broiling of cakes. Just mix, bake, perfect cooking.

The Gurney Standard Metal Company, Limited • Calgary, Edmonton
MORRIS & TAYLOR, Selling Agents, LACOMBE

Sask-alta Range



How a Sask-alta thermometer earns its money.

By indicating when oven is ready for baking. By cutting out the "peeping" into oven. By showing on its face what is going on in the oven. By saving "door-opening" heat. By substituting certainty for chance in baking results.



"Sask-alta" range thermometer was tested for six months before one range was sold. "Sask-alta" thermometer is to the housewife what the compass is to the ship captain.

McClary's

London Toronto, Montreal, Winnipeg, Vancouver, St. John, Hamilton, Calgary
CAMPBELL & TITSWORTH, Local Agents

H. THORNTON BOLT Auctioneer

Cattle Salesman and Commission Agent.

Sales of all kinds promptly and efficiently handled throughout the Province. Ten years experience in old country. Terms moderate.

Apply Wm. Crow, Nanton St., Lacombe.

or The Auctioneer, Alberta Block, Calgary

Deaths.

Charles Boode died on October 29 in Holy Cross hospital, Calgary, of typhoid fever. His brother Louie went to Calgary and brought the body here for burial. The funeral was held at the Royal Hotel on Wednesday afternoon, the 4th inst.

On Saturday, the 31st, occurred the death of Kathleen, infant daughter of Rev. and Mrs. Powell. Whooping cough which developed into pneumonia was the cause of death. The funeral took place on Monday morning from the Methodist church, the services being conducted by Revs. Moely and Tate.

NOTICE!

Strayed, from H. Amundson's, near Aspland school house, a dark iron gray horse, coming three, no brands, chunky, weight about 1100. Anyone knowing whereabouts of this horse will be suitably rewarded for information leading to recovery.

H. AMUNDSON Blackfalds.

Estray.

1 red steer, yearling, no visible brand, has been running with my bunch since about 10th of July.

E. SAUNDERS, S. E. 1-40-28, Lacombe P. O.